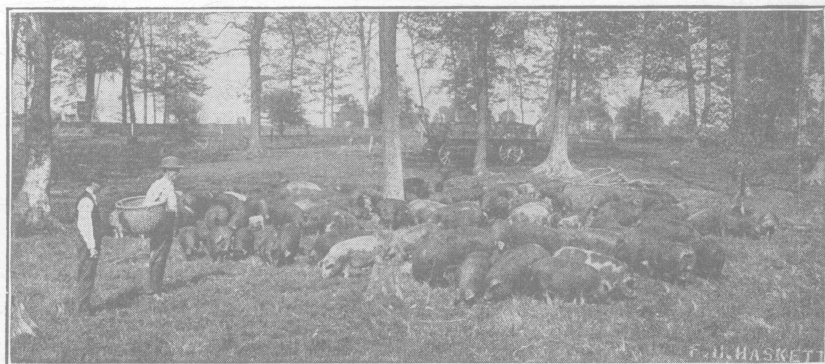


SWINE JUDGING FOR BEGINNERS

By J. S. COFFEY

Department of Animal Husbandry, The Ohio State University



Type of Hogs That Turn Corn Into Money

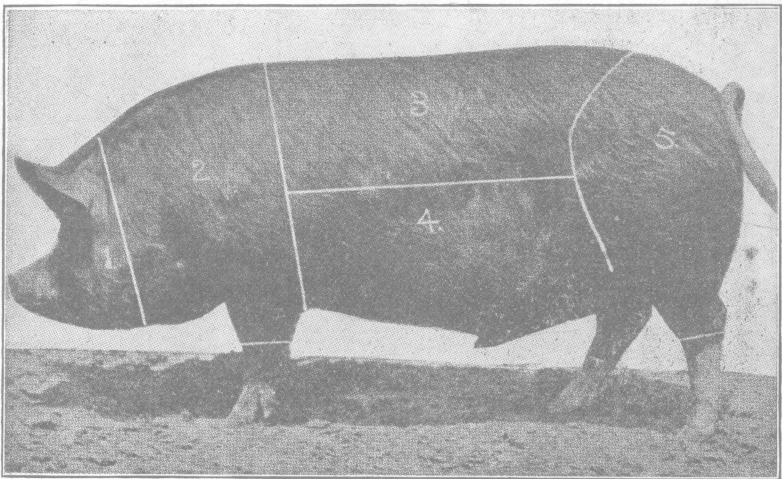
This Bulletin is a revised edition of the
one published in 1915, as Vol. X, No. 11

Swine Judging for Beginners

By J. S. COFFEY

The purpose of learning to judge animals is two-fold. First, it is necessary to know the characteristics of great importance to the producer or seller, and second, a knowledge of characteristics which concern the packer or buyer is imperative.

In the case of swine the producer is interested in getting an animal which will grow big at a young age and which, when sold, will yield a high quality of carcass. The packer is concerned pri-



WHOLESALE CUTS INDICATED ON LIVE HOG

- | | | |
|-------------|---------|---------|
| 1. Head | 3. Back | 4. Side |
| 2. Shoulder | | 5. Ham |

marily in securing animals which will yield a high dressing percentage of high quality meat.

It is therefore the business of the judge or breeder to select such animals as will most nearly suit these demands and do it economically.

Every one interested in swine production should become as efficient as possible in his ability to judge animals. In judging animals of any sort, the judge makes careful observations, especially of essential points, and decides upon an approximate estimate of the animal's value for a specific purpose. Therefore, the text of an exercise, in the judging of any kind of livestock, is decision. The

purpose of this bulletin is to assist the beginner in making observations and decisions in swine judging.

In the United States we have in general two types of swine, namely, the lard type and the bacon type. The lard type is by far of the greater importance because it is the type best adapted to the

great corn-belt area of the United States. The lard-type hog is distinguished from the bacon type by being broader, deeper, more compact, and inclined to be more blocky in its general appearance. Above all, the lard type of swine fattens very readily, taking on an abundance of both internal and external fat. This is not characteristic of the bacon type. As corn is the great farm crop over a vast area of the United States, including Ohio, and, as corn is a rapid fat-producing feed, it is only natural that the lard type of swine should be the prevailing one.



CUTS OF PORK

- | | |
|----------------|-----------------------|
| 1. Ham | 8. Fat back |
| 2. Loin | 9. Clear plate |
| 3. Belly | 2, 8. Back |
| 4. Picnic butt | 2, 3, 8. Side |
| 5. Boston butt | 4, 7. Picnic shoulder |
| 6. Jowl | 5, 9. Shoulder butt |
| 7. Hock | 8, 9. Long fat back |
| 4, 5, 7, 9. | Rough shoulder |

In the case of all kinds of meat animals there are three general classes. These are designated as fat, or market, animals, feeding animals, and breeding animals. The same classes prevail for swine. However, the feeding class, in judging, is given less emphasis in swine than in the judging of either cattle or sheep. Therefore, the following instructions will deal primarily with the two general classes of swine known as the market and breeding classes.

JUDGING THE FAT, OR LARD, TYPE OF SWINE

It must be remembered always that the butcher is the final judge of excellence for all meat animals. Consequently, in the judging and selection of animals for either of the classes named

above, the judge must keep in mind the demands of the butcher. At the same time there are some points which are of no great importance to the butcher which are of vital importance to the producer. These points are feeding capacity, constitutional vigor, and prolificacy. Therefore, in judging one should keep in mind those points influencing the value of the animal from either the standpoint of the butcher or the producer.

The market, and eventually the butcher, being of great consideration in swine judging, the market class will be dealt with first. In general, the butcher demands two things, namely, the high dressing percentage and quality of meat. By a high dressing percentage is meant a large proportion of dressed carcass to offal. The dressing percentage of an animal is obtained mathematically by dividing the live weight into the dressed weight and multiplying by one hundred. Market animals on the average dress about eighty-five percent. The parts included in the offal are the intestines, blood, head, leaf fat, and hair. Altho these items are not absolute waste, yet so far as the carcass is concerned, they are discarded. These parts are sold as by-products by slaughter houses and a low price is obtained for them. The live animal which shows a coarseness of head or an undue development of middle is one likely to dress out a low percent of carcass. Furthermore, the animal lacking in fat is likely not to dress so high as the extremely fat animal of good quality.

In addition to a high dressing percent in general, the butcher endeavors to secure animals showing a larger proportion of the carcass in the regions of most valuable meat. The most valuable meat in a swine carcass is found along the back, over the loin, and in the rear quarters or hams. The illustrations on pages 3 and 4 show the position of these wholesale cuts on the live animal. The following table gives the percent of the total carcass and the comparative value of the wholesale cuts.

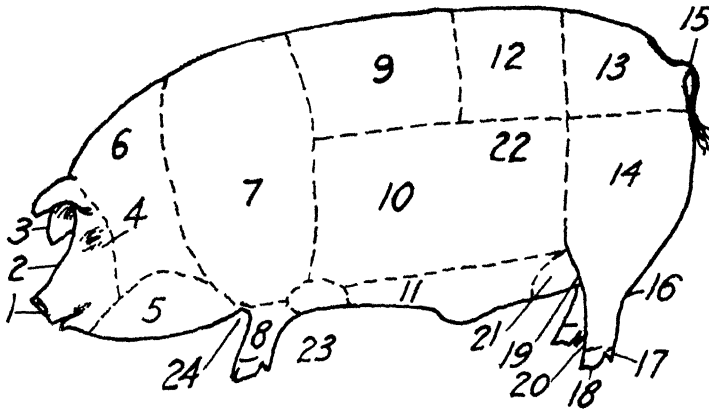
Percent of Total Carcass and Comparative Value of Wholesale Cuts

Wholesale cut	Percent of total carcass	Comparative value
Hams.....	15	Sell highest
Loins.....	11	Sell 9% lower than hams
Bellies (including sides).....	23	Sell 21% lower than loins
Shoulders.....	18	Sell 16% lower than bellies
All other cuts.....	33	Sell 21% lower than shoulders

With these points in mind one readily recognizes the importance of a broad, strong, well developed back, and equally well devel-

oped rear quarters. Along with these, deep, even, and firm sides are very desirable.

The second point, quality of meat, is of great importance to the butcher, because good quality of meat is demanded by the consumer. As the butcher or packer must depend upon the consumer to buy the slaughtered product, naturally there is an effort on the



PARTS OF A HOG

1. Snout	9. Back	17. Dewclaw
2. Face	10. Side	18. Foot
3. Ear	11. Belly	19. Stifle
4. Eye	12. Loin	20. Pastern
5. Jowl	13. Rump	21. Hindflank
6. Neck	14. Ham	22. Hip
7. Shoulder	15. Tail	23. Foreflank
8. Foreleg	16. Hock	24. Chest floor

part of the butcher to secure animals which in general show the smoothness of outline, firmness of bone, and texture of hair indicative of good quality.

In order that the beginner in swine judging may more thoroly become acquainted with the various parts of the lard hog, and also become acquainted with the importance attached to these parts, a diagram and score card are reproduced, showing the points of the hog and the importance attached to each point.

The value of the score card lies in the fact that it familiarizes the student with the relative value of different parts.

SCORE CARD FOR FAT, OR LARD-TYPE, SWINE

Scale of points	Score		
	Perfect score	Student's score	Corrected
GENERAL APPEARANCE: 32 POINTS			
Weight: estimated....actual....lbs. according to age (Not less than 180 pounds at 6 months).....	2
Form: deep, broad, long, symmetrical, compact, standing squarely on legs.....	10
Quality: bone, clean; hair, silky; skin fine.....	10
Condition: deep, firm, even covering flesh, giving smooth finish	10
HEAD AND NECK: 6 POINTS			
Face: short, cheeks full, without wrinkles.....	1
Snout: medium to short, not coarse	1
Eyes: full, mild, bright, large.....	1
Ears: fine, medium size, soft, neatly attached.....	1
Jowl: strong, neat, broad, full to shoulders.....	1
Neck: thick, short, broad on top.....	1
FOREQUARTERS: 11 POINTS			
Shoulders: broad, deep, full, smooth, compact on top.....	5
Breast: wide, roomy.....	2
Legs: straight, strong, wide apart, well set.....	2
Pasterns: strong, straight, upright.....	2
BODY: 32 POINTS			
Chest: deep, broad, large girth.....	3
Sides: full and smooth from hams to shoulders, close ribbed	6
Back: broad, strongly arched, thickly and evenly fleshed....	9
Loin: wide, thick.....	8
Belly: straight, wide.....	4
Flank: even with underline.....	2
HINDQUARTERS: 19 POINTS			
Hips: smooth.....	2
Rump: long, wide, dropping gradually to complete arch, well filled out.....	3
Hams: heavily fleshed, deep, wide, thick.....	10
Legs: straight, strong, wide apart, well set.....	2
Pasterns: strong, straight, upright.....	2
Total.....	100

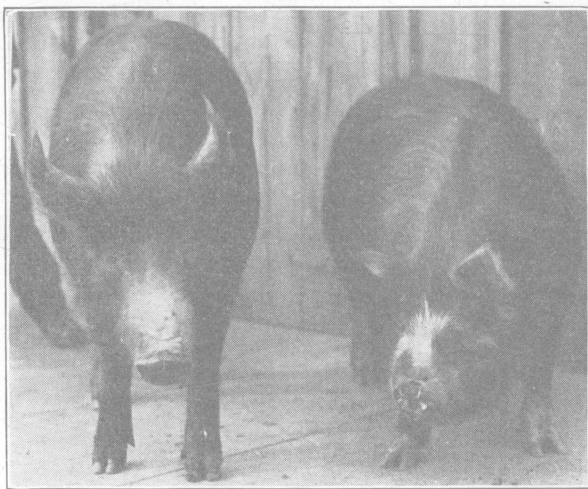
EXPLANATION AND APPLICATION OF THE SCORE CARD

Weight.—With the exception of weight most of the points on the score card are explained. As regards weight no hard and fast rule can be followed. However, the following weights are considered the minimum for the accompanying ages:

3 months.....	75 lbs. or more
6 months.....	180 lbs. or more
9 months.....	270 lbs. or more
12 months.....	360 lbs. or more

In scoring, it is reasonable to deduct one-fourth of a point for each twenty-five pounds short of a chosen standard.

Form.—Form, when used in connection with a hog, is a general term and has reference to the depth, breadth, thickness, compact-



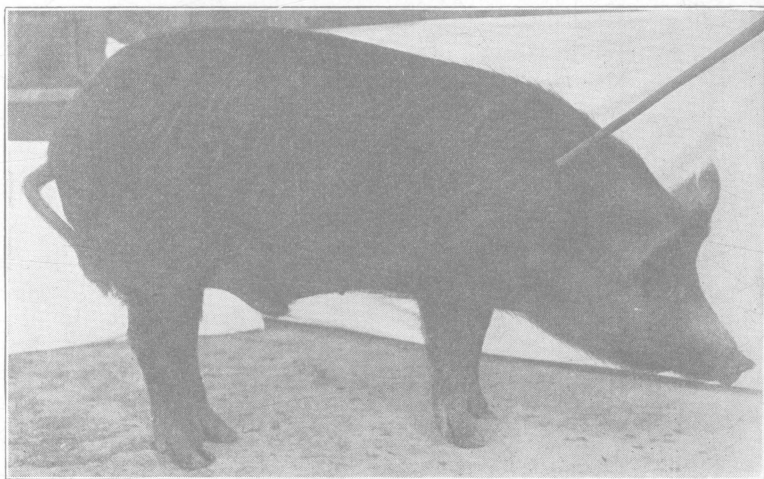
Bacon and lard type compared. Note the narrow face, long snout, and rather narrow upstanding conformation of the animal at the left. In contrast, observe the low-set, broad, blocky conformation of the individual at the right. The animal at the left is of the bacon type, while the one at the right is of the lard type.

ness, and symmetry of the body. By compactness is meant a well knit, blocky appearing body. Symmetry means a uniform development thruout, with each part in a pleasing proportion to every other part.

A long, narrow head; a long, angular neck; long legs; a narrow body lacking in depth; and a heavy, coarse shoulder are features likely to be criticized under the general heading of form. An animal showing these characteristics is usually slow maturing, slow to fatten, and furthermore, it lacks development in those parts which the butcher considers essential.

Quality.—Quality in swine is indicated by refinement of head features; a rather fine, shapely ear; abundant, yet not coarse covering of hair; and a bone that has size, yet shows a clean-cut, dense, and trim appearance. In addition to these, smoothness of outline with extremely even and smooth sides accompanied by a neat underline are very essential as regards quality. It will be remembered that the butcher demands quality of meat, and the judge's only means of determining quality in live animals is by these general considerations. Quality is furthermore an indication of a high dressing percent.

Condition.—Condition means the amount of fat which the animal carries and has an important bearing on the character of the



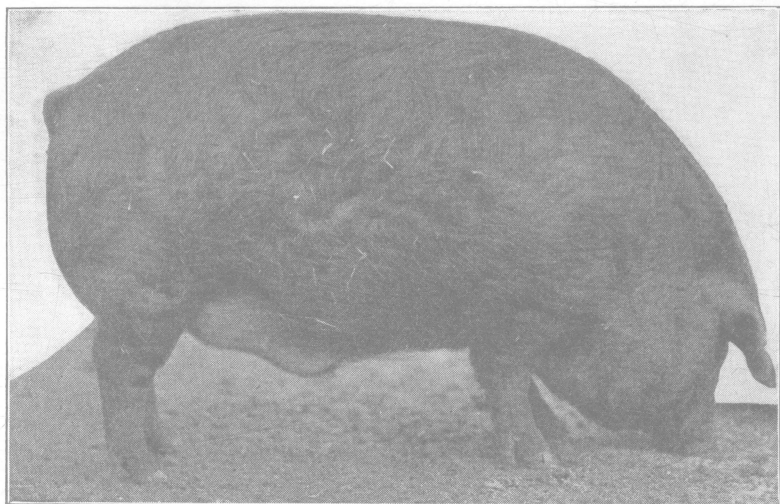
A Tamworth barrow, representative of the bacon type. Note the rather long legs, neck, and head. This scheme of lengthy proportion holds true for the sides. Long, medium deep, and muscular sides are most desirable in the bacon type.

animal's flesh. It is a significant fact that the fat of swine is almost as valuable as the lean meat. This is due to the fact that all surplus fat is rendered into lard, and lard is a readily salable product. Furthermore, the animal carrying a great amount of fat will dress higher and the meat will be of better quality than will that of the animal which lacks decidedly in its finish. Therefore, the judge of fat market hogs should see that the animals carry a deep, firm, yet mellow, even covering of flesh. Flabbiness at the underline, excess jowl, and a general softness of flesh are to be criticized. Again, if the animal shows a decided lack of filling over the back and sides, and in the hams, it is said to lack in finish.

Head and Neck.—The head should be broad, because a broad head and a broad body belong together. In addition, the head should not be coarse or out of proportion to the remainder of the body. The neck should be short, thick, and broad on top.

Forequarters.—In the forequarters, the shoulder deserves the most attention. Often one sees a coarse, protruding shoulder, with the shoulder blades wide apart on top, giving a rough prominent appearance. Extreme smoothness of shoulder is difficult to obtain, altho very desirable.

While the width and roominess of breast and chest are really not important from the standpoint of the butcher, yet the occur-



A Duroc Jersey barrow, representative of the lard type. Observe the strong arch of back, the deep body, the short legs, and strong pasterns. Smooth, neat shoulders are more desirable in the lard hog. This particular individual is just a trifle heavier in the shoulder than is desired.

rence of these characteristics indicates a careful selection of breeding animals by the producer. These points are very essential as indicating constitution.

The pasterns of the fat market hog are of little importance to the butcher, except in so far as strength of pastern indicates strength of bone in general, which, in turn, is one of the factors considered under quality. Strength of pasterns in the fat hog is the result of the proper selection by the producer.

Body.—Under the heading of body, the sides, back, loin, and belly are all given considerable emphasis.

Side meat sells well and smoothness of side, as stated before,

is an indication of quality. Length, depth, and smoothness of sides are the characteristics which are sought.

When judging either beef-cattle or sheep, a straight back, or topline, is desired. However, in the judging of swine a neat strong arch of back is considered the correct conformation. Strength of back is indicative of heavy muscling. Heavy muscling along the back in turn signifies a goodly proportion of valuable meat. Therefore, the judge should select animals which show a comparatively long, broad, and strongly arched back.

A smooth neat underline, or belly, is important from the standpoint of quality and, when opposite conditions prevail, the animal should be discredited from that point on the score card.



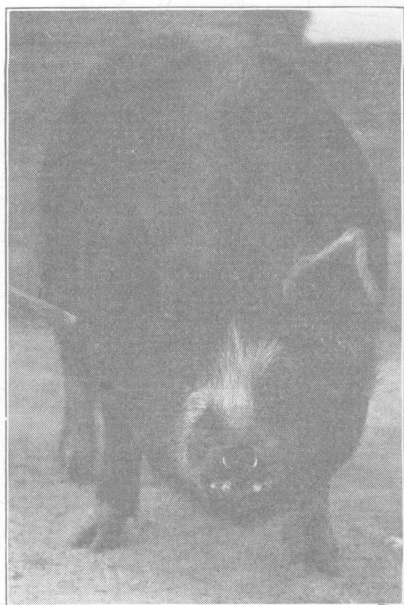
A group of lard type hogs. Observe the very broad backs and neatly laid in shoulders. Shoulder blades that protrude above the spine on top are very undesirable. Such shoulders in judging are said to be "open" and "rough."

Hindquarters.—The chief consideration under the general heading, hindquarters, is given to the hams. In this location is found some of the very choicest meat of the whole carcass and, naturally, extraordinary development of ham is desired. Width, length, and thickness of ham are necessary dimensions. In order that these dimensions be present, the animal must show length and width of rump, depth of rear and a smooth, deep covering of flesh over the entire hindquarter.

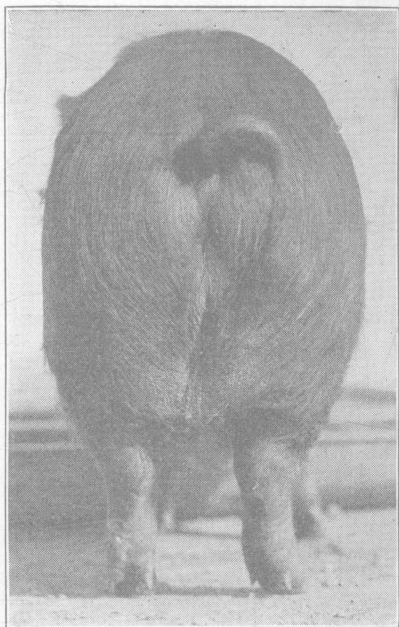
HOW TO MAKE OBSERVATIONS

In looking at an animal, the judge should not take too close a position, as is the tendency of most beginners. A distance of from 8 to 12 feet, or even more, is more conducive to correct impressions. Standing in front of the animal, the judge should observe the character of the head, width of chest, and the width and smoothness of the back. Moving to the side of the animal, length of legs, depth of body, length of body, arch of back, smoothness of shoulder,

smoothness of side, trimness of underline, length and levelness of rump, width and length of ham, and the set, smoothness, and quality of legs are to be observed. Moving further around to the rear of the animal, the judge observes again the width of back. The width of rump, thickness and filling of the ham, and the set of the hind legs are all observed from this position. The judge should continue his observations entirely around the animal to see that all parts are uniformly and symmetrically developed. Having made



Front view of a Berkshire barrow, representative of the lard type. Note the broad face and forehead, the strong face and broad chest. All these are indications of vigorous constitution and feeding capacity.



Rear view of lard type hog. The hams bring the highest price per pound, so good development of ham is desirable. A broad rump, deep thighs, and broad rear are dimensions necessary for heavy ham development.

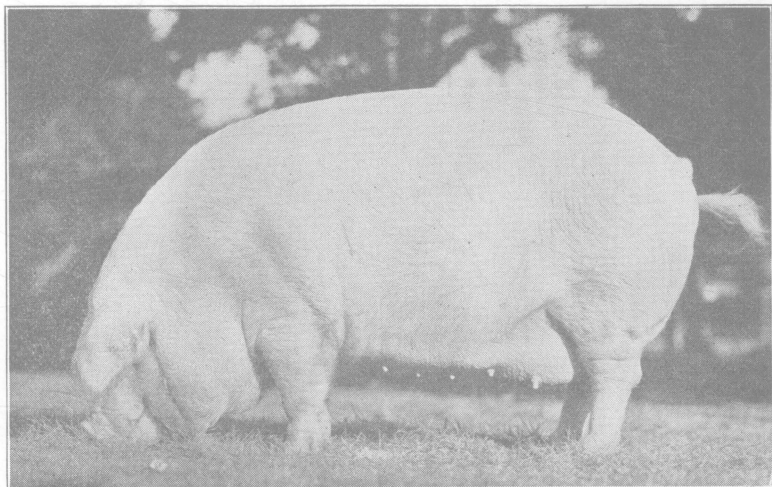
these observations at a distance, the judge should approach the animal and handle the flesh over the back, hams, and sides to see that there is a smooth, even, firm, yet mellow, covering of flesh.

MAKING CUTS ON THE SCORE CARD

No absolute rule regarding the making of cuts can be given. However, if in making observations, the student finds an animal seriously deficient with respect to a certain point (in accordance with the idea of correctness gained from the previous discussion) he would be entitled to a deduction of 40 percent of the amount given for that particular point. If very deficient, but not seriously

so, 30 percent of the amount given may be deducted. For a very slight deficiency 10 percent of the amount given may be deducted.

For example, suppose the animal under consideration is very long in the legs, has a body that is narrow, rough, and lacking in uniformity of development, and, in general, is very seriously lacking in its form. In this case, the student in scoring should be justified in deducting 40 percent of the amount given on the score card



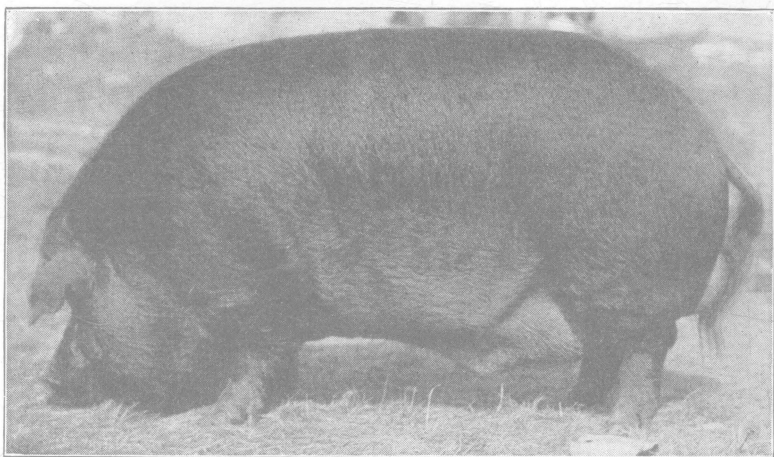
A lard type sow. The form of the lard type, brood sow is much the same as that of the butcher animal minus some of its fat. However, more length of middle with accompanying roominess is desired. Observe in the illustration the great depth of middle, the very strongly arched back, the smooth shoulder, and refined feminine-like head.

for the point, form. Form is given ten points on the score card. Forty percent of ten is four. Ten minus four would be six, which would be the score given for the point form. Thus, this rule in general may be followed thruout in scoring an animal. It should be kept in mind, however, that there is no exact mathematical rule by which the shortcomings of an animal can be measured.

The beginner should apply the score card to several animals individually, after which he should apply it to two animals in a comparative way; that is, the first lessons in scoring should be done with one animal at a time independent of any other animals. Then two animals may be used. Take for instance two animals, one designated as A, and the other as B. To the A animal the judge would give a certain score on form according to merit present. Then immediately the judge should turn to the animal B, comparing it

with A in the point form and give to B a higher or lower score for that point as its merit deserves. Thus, this may be followed for each and every point present on the score card.

After this exercise has been practiced somewhat, the student is ready to eliminate the score card in his judging and make mental comparisons of the animals before him. He should give the essential points most consideration, and the animal showing strongest in the greater number of essential points should be given first ranking. Should there be more than two animals in the ring the process of judging is made more complex; however, the same general rule of making comparisons and coming to decisions is followed.



A lard type boar. Note the thick meaty character, the strong bone and masculine appearance of this individual. Furthermore he has size, a most desirable point in selecting breeding individuals.

THE JUDGING OF BREEDING ANIMALS

There are two classes of breeding animals, based on sex. These are boars and sows. In judging either boars or sows, the following considerations are given in order of their importance: (1) breeding capacity, (2) feeding capacity, (3) constitution, (4) size, (5) form, (6) quality, and (7) trueness to breed type.

Breeding Capacity.—The breeding capacity of the boar is indicated by a strong, broad, rather burly, and masculine head. A bold, active, vigorous movement is essential and, in general, distinctly masculine characters are those desired. The best indication of a boar's breeding capacity is his proven ability to get large litters of pigs which are of a satisfactory type.

The sow, to show good breeding capacity, must possess feminine tendencies. These are shown by (1) refinement of head as opposed

to the burliness of the boar, (2) smoothness of the shoulder, (3) length and depth of middle, which indicates room for the development of the litter while in foetus, (4) teats and udder well developed (the sow should show twelve well developed teats), and (5) broad across the hips, which allows room for giving birth to pigs. In addition to these points, the sow should be quiet and motherly in her disposition.

Feeding Capacity.—The feeding capacity of breeding animals is indicated by (1) length and depth of middle, which, in turn, denotes a strong digestive tract, (2) size and strength of bone, and (3) anxiety for feed which would ordinarily be termed greediness. The student must ever keep in mind, when judging breeding animals, that such animals are for utility purposes and, if the offspring are to make rapid and profitable gains in the feed lot, the parent stock must in their individuality show characteristics indicative of feeding capacity.

Constitution.—No breeding animal is going to be profitable to the producer of pork, unless it is healthy and enjoys longevity of life. Therefore, there are some important points listed under constitution which must be considered. Constitution in breeding swine is shown by a broad, deep chest and well sprung ribs. Such characteristics indicate development of heart and lungs, two very important and vital organs. Aside from this, roominess of middle signifies a strong digestive tract, which is an additional factor affecting the health and life of swine. Other general considerations under constitution are (1) a smooth, glossy coat of hair, (2) vigorous movement, and (3) good appetite. As a whole, the breeding animal should give the judge the impression of being strong, active, robust, and in good health.

Size.—Size in breeding animals is important so long as quality and early maturity are not sacrificed for it. Broadly speaking, the mature boar in breeding condition should weigh 500 pounds or more, while the mature sow in breeding condition should weigh approximately 400 pounds or more.

Form and Quality.—As to form and quality of breeding animals, about the same conditions which were emphasized in the discussion of fat hogs, should prevail. In the brood sow, more middle and a little less compactness is desired than in fat hogs.

Trueness to Breed Type.—In breeding animals this means the possession of those characteristics, by an animal, which would lead a judge to identify that animal as belonging to a distinct breed. Animals showing breed type plainly, as a rule, have the ability of

transmitting their own characteristics to their offspring better than an animal lacking in this respect.

In placing a ring of breeding animals, whether boars or sows, the judge should consider the points given above and give that animal first ranking which possesses a majority of these characteristics.

GIVING REASONS

No judge of animals is considered fully competent unless he has ability to give reasons for his ratings. In fact, a judge is in no position to arrive at a rating until he has formulated well in his mind the reasons why he is doing it. The reasons for a placing are only the natural consequence of a careful study of the animals under consideration.

In giving reasons it is well for the student to touch upon essential comparisons and state them in a logical, comparative manner. There is often a tendency on the part of a beginner to describe animals rather than to compare them. Too often, also, a beginner will compare the heads of two animals then jump to the hams, then to the shoulders, etc., rather than taking up the points in the order indicated in score card shown on page 7.

Below is given a sample set of reasons for the placing of two animals.

No. 1 is placed over No. 2 because in form he is broader, deeper, more strongly arched in his top and shows a more nearly straight underline.

In quality, No. 1 excels No. 2 by having a finer coat of hair, firmer bone, stronger pasterns, and a smoother body in general.

In condition, No. 1 is superior to No. 2 as indicated by fuller sides and hams, and by a smoother, firmer fleshing thruout.

MAXIMS FOR GIVING REASONS

1. Do not use the word **better**.
2. Do not describe but compare the animals.
3. Do not jump from one end of the animal to the other in making comparisons.
4. Compare only two animals at a time. If there are more than two in the ring, compare the first with the second then the second with the third, etc.
5. Touch upon the essential comparisons and eliminate minor and insignificant details.
6. Be emphatic, but first be sure.